

Tamarind Chutney

Ingredients

100g seedless tamarind paste
100g seedless dates, chopped into fine pieces
600ml water
45g sugar
45g brown sugar
5g salt
20ml Vegetable oil
5g cumin powder
15g fresh ginger, minced fine
10 fresh mint leaves, sliced fine
1 Thai green chilli, slice fine and add into chutney to suit your spice level
pleasures

Instructions

In a medium sized heavy bottom pot on medium heat level, add in oil then the; mint, ginger, cumin, and Thai chilli sauté for 5 minutes until translucent but no colour.

Add in both sugars and cook for 5 minutes and until a caramel light brown colour appears.

Now add the water and salt, followed by the tamarind and date pieces, simmer for 15 minutes.

Now decide if you want a rustic chutney with pieces and lumps, then reduce the liquid until the mixture is thickened.

Or at this point take the mixture to a blender and puree for 3 minutes, until a fine thick dipping sauce has appeared.

Chill for 12 hours or overnight for flavours to come together.

Cheers
Chef 0